

MENU

April – September 2024



THE
ROYAL
SOCIETY

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Events at the Royal Society

We pride ourselves on our ability to deliver your event to the highest standards, aiming to exceed expectations with our innovation and presentation.

Together with our food service provider, Company of Cooks, we design, plan and cater for all events with attention to detail, ingenuity and imagination. Our menus have been created with a focus on seasonal ingredients, sourced from local and UK suppliers where possible.

If you would like a bespoke menu created for your event, please contact our Conference Services team to discuss your requirements.

Conference Services team:

T +44 20 7451 2612

E venuehire@royalsociety.org

W royalsociety.org/venue-hire

Company of Cooks and sustainability

Focused on minimising the impact of their operations on the planet, Company of Cooks believe in taking a sustainable approach to the sourcing, preparation and presentation of dishes.

They are proud to offer the very best in British meat and cheeses; are committed to the responsible sourcing of seafood; and none of their fresh produce is transported by air freight.

Company of Cooks also supports the communities they work with by offering employment opportunities for local people and sourcing artisan suppliers.

To learn more about Company of Cooks' sustainability-focused initiatives, please request a copy their *Planet report* from the Royal Society's Conferencing team.

Please note that prices listed within this pack do not include VAT. In the event that a product is unavailable, it will be replaced with a similar alternative. Minimum and maximum numbers apply according to the room booked. Terms and conditions apply. Subject to availability.



Allergens and calorie information

Allergens

Throughout this menu, we provide information on 14 allergens:

Celery	Molluscs
Crustaceans	Mustard
Egg	Nuts
Fish	Peanuts
Gluten	Sesame
Lupin	Soybean
Milk	Sulphur Dioxide

Whilst we endeavour to prevent cross-contamination, we are unable to guarantee this has not occurred; we therefore encourage you to let us know if your guests have food allergies or intolerances, so we can better cater for your needs.

We are happy to provide further detail on ingredients and how they are handled to allow you make an informed decision as to whether dishes are suitable.

If you require more information, please contact our Conference Services team.

Calorie information

The energy content of our food and drink is displayed in kilocalories (kcal) and refers to a single portion or serving. Where food is served packed, eg biscuits and drinks, calorie information will be found on the packaging.

Adults need around 2,000 kcal a day.

London larder

Company of Cooks have selected local suppliers to be their partners, forming their London larder. Their commitment to quality is unmatched and their products give our menus a sense of place reflecting our London heritage and base.



Paxton & Whitfield has been a high profile family business for over 225 years, starting when Sam Cullum set up a cheese stall in Aldwych market. Their reputation culminated in 1850, with the honour of being appointed cheesemonger to Her Majesty Queen Victoria. The company supports small excellent quality suppliers, keeping local traditions alive.



Award-winning charcuterie specialists producing a delicious range of high-quality cured meats, sustainably sourced from a small number of British farmers who share their values of taste, quality, and commitment to the highest animal welfare. This includes pork and beef from traditional British breeds, lamb, Yorkshire Mangalitzta, and British Wagyu.



H. FORMAN & SON

Set up in 1905 in the East End, by Lance Forman's great-grandfather, Aaron 'Harry' Forman with his son, Louis. Quality and flavour always come first; the very freshest ingredients are prepared to order. Wild and farmed salmon arrive in our smokehouse within 48 hours of being harvested in Scottish lochs or 24 hours of being netted in British rivers.



Hampshire



Home to the largest UK herd of Water Buffalo, grazing freely on a blend of herbs, grasses and clovers, producing nutrient-rich, sweet and fragrant milk. Best known for Organic Buffalo Mozzarella and delicious Buffalomi – a halloumi style cheese. Other produce includes ice cream, black pudding and biodynamic sparkling wines.



Independent, family-run butcher established in 1972 supplying the best British meats rating highly in provenance, welfare, and flavour. Suppliers are mainly small farms rearing free-range native breeds, whose natural diets and slow growth produce excellent marbling and fat content, and a depth of flavour.



Founded by Monika Linton, in 1988, convinced that foods she loved in Spain deserve a wider audience. Brindisa comes from the word 'brindis', to raise one's glass in a toast, and their work has been to toast and celebrate the varied cultures, landscapes and above all the exceptional foods of Spain.



— THE ART OF BAKING —

Founded in 2003, Paul Rhodes Bakery is one of the leading independent bakeries in London, specialising in handcrafted breads and pastries, all made using the finest ingredients and traditional techniques. A 'back to basics' approach ensures an even greater emphasis on provenance and true artisanal production and sustains independent UK farmers.

“I love working at the Royal Society, there’s so much history and it’s such a beautiful building. We have a fantastic team both back and front of house.

We procure the finest local produce and let it shine in the dishes we create.”

Dave Pigram, Executive Head Chef.





Breakfast

Our breakfasts are served with Fairtrade and Rainforest Alliance certified coffee and a selection of classic, fruit and herbal teas*.

Classic breakfast buffet

Croissants and pastries, fruit yoghurt, honey and granola pots, plate of seasonal cut fruits and a full English breakfast: Sussex white rare breed pork Cumberland sausage, Sussex sweet-cured bacon, slow-roast vine tomato, free-range scrambled eggs, hash browns and grilled portobello mushrooms (618 kcal)
Egg, milk, soya, sulphur dioxide, wheat

£26 per person

Continental breakfast

Sweet pastries and artisan breads, a selection of charcuterie and cheeses, Greek yoghurt with fruit compote, seasonal sliced fruits (251 kcal)
Egg, lupin, milk, soya, wheat

£24.50 per person

Healthy breakfast (vegetarian)

Chilled shot of fresh fruit smoothie (53 kcal) and fruit juice, Greek yoghurt (129 kcal) with granola (246 kcal) and Little Hyde Farm honey (153 kcal), low-fat muffins (174 kcal), muesli bar (178 kcal)
Egg, milk, wheat

£21.25 per person

Vegan breakfast buffet (vegan)

Sliced breads, coconut yoghurt, granola, seasonal cut fruits and a full vegan English breakfast: sausage, scrambled tofu, chestnut mushroom, grilled tomato, baked beans, and hash browns (1125 kcal)
Soya, wheat

£21.25 per person

Large butties*

Bacon (557 kcal)
Wheat

Cold smoked salmon (552 kcal)
Fish, wheat

Pure pork sausages (568 kcal)
Wheat

Scrambled tofu and roast mushroom (414 kcal)
Soya, wheat

Scrambled egg and field mushroom (455 kcal)
Egg, fish, milk, wheat

£7.75 each

Individual vegan breakfast bites* (vegan)

Whipped avocado yoghurt, chilli and cashew (234 kcal)
Cashew nuts, oats, wheat

Fried beans and tortilla soldiers (45 kcal)
Soya, wheat

Pulled oat 'sausage' buns
Mustard, oats, soya, wheat

Turmeric and baobab shots (16 kcal)

Banana and maca quinoa muesli (56 kcal)
Oats, soya, wheat

Scrambled tofu, mushroom and mushroom ketchup (32 kcal)
Soya

Coconut yoghurt, blueberry and puffed buckwheat (202 kcal)
Wheat

Bran, apple and camelina seed muffin (183 kcal)
Soya, sulphur dioxide, wheat

£4.25 per person

* Please order tea and coffee separately for large butties and individual breakfast bites



Breaks

Our tea and coffee packages include a selection of classic, fruit and herbal teas, and Fairtrade and Rainforest Alliance certified coffee.

Coffee and tea with biscuits

Egg, milk, wheat

£5.25 per person

Coffee and tea with pastries (256 kcal)

Egg, hazelnuts, milk, wheat

£6.75 per person

Coffee and tea with granola bar (246 kcal)

Almonds, peanuts, sesame, soya, sulphur dioxide, walnut

£6.25 per person

Granola bar (246 kcal)

Almonds, peanuts, sesame, soya, sulphur dioxide, walnuts

£3 per person

Fresh mint and ginger herbal infusion

Upgrade your tea break with your choice of fresh herbal infusions from our own herbal garden.

£3.25 per person

Continuous tea and coffee

Coffee and tea refilled three times throughout the day, with two servings of biscuits and one of home-made cake bites.

Egg, milk, wheat

£21.25 per person

Morning tea and coffee

Coffee and tea served with a selection of three pastries and cakes, such as almond croissants (394 kcal), cranberry and pear loaf (382 kcal), lemon or chocolate muffins (408 kcal).

Egg, lupin, milk, tree nuts, wheat

£13.75 per person

Break refreshments

Still and sparkling Vivreau water

£3.50 (750 ml)

Pressed Suffolk apple juice

£12.75 per litre

Freshly squeezed orange juice

£17 per litre

Cranberry juice

£7.75 per litre

Home-made lemonade

£14 per litre

Sparkling elderflower

£10.75 per litre

Soft drinks

£3.25 per 350ml can



Smoothies

Seasonal smoothies
Allergens available on request

£5.25

Energy shot

£3.25

Seasonal water

Still water infused with seasonal fruits and herbs (approximately 6 litres).

£21.25

Vegan afternoon tea (vegan)

Coffee and tea, Selection of finger sandwiches, scones and jam, lemon cake, chocolate mousse and macaroons (1135 kcal)
Almond nuts, soya, wheat

£24 per person

Cream tea

Coffee and tea, home-made fruit scones with clotted cream and English preserves, traditional teatime treats such as Battenberg cake, Royal Society fruit cake, Victoria sandwich or butterfly cakes (310 kcal)
Egg, milk, tree nuts, wheat

£18 per person

Afternoon tea

Coffee and tea, homemade fruit scones with clotted cream and preserves, finger sandwiches, and traditional teatime treats such as Battenberg cake, Royal Society fruit cake, Victoria sandwich or butterfly cakes (1323 kcal)
Egg, milk, tree nuts, wheat

£25 per person

Royal Society cream tea

A journey through the world of molecular gastronomy including fruit caviar, aerated chocolate, hot and cold sorbet cones and fizzy mousses, all finished by one of our chefs in front of your guests. Served with a selection of herbal teas and freshly brewed coffee. (628 kcal)
Menu changes according to the season and allergens will be given close to event date

£31 per person

Add some fruit

Platter of sliced fruit.

£38 (10 people)

Bowl of seasonal whole fruit.

£31.75 (10 people)

Sweet bites

Three homemade cake bites and sweet treats.
Allergens available on request

£11.75 per person

Individual cake bites or sweet treats.

£4 per person



Non-alcoholic cocktails

To add some variation to the soft drinks you serve, why not consider some of our freshly prepared non-alcoholic cocktails.

£14 per jug

Sting of the bee (68 kcal)

Honey, lemon and ginger cordial, lime juice and soda water topped with fresh mint leaves.

Apple cart (42 kcal)

Cloudy apple juice, lime juice and elderflower cordial.

Virgin mule (40 kcal)

Fresh lemon juice with homemade ginger beer.

Pomegranate calmer (54 kcal)

Watermelon flesh blended with pomegranates and fresh raspberries.

English garden (27 kcal)

Cucumber blended with fresh basil, elderflower cordial and cloudy apple juice.





Working lunches

Grilled burger lunch

Brioche-style sesame bun with your choice of filling and side dishes. Can be served as a buffet or individually plated.

Please choose one burger and two sides from the following categories for the whole group.

£26.95 per person

Chicken burger (631 kcal)
Egg, milk, sulphur dioxide, wheat

Pollock burger (629 kcal)
Egg, fish, milk, sulphur dioxide, wheat

Vegan burger (644 kcal)
Sesame, sulphur dioxide, wheat

Beef burger (935 kcal)
Egg, milk, sulphur dioxide, wheat

Veggie burger (665 kcal)
Egg, milk, sulphur dioxide, wheat

Side dishes

Allergens available on request

Sweet potato fries (515 kcal)

Triple cooked chips (504 kcal)

Grilled vegetables (247 kcal)

Roasted new potatoes (558 kcal)

Garden salad (30 kcal)

Spiced red cabbage slaw (120 kcal)
Sesame, soya, sulphur dioxide

Tomato, red onion and goats cheese (200 kcal)
Milk, sulphur dioxide

Harissa couscous with pomegranate
and orange (300 kcal)
Mustard, wheat

Deluxe sandwich lunch

A variety of deli-style sandwiches on a selection of artisan breads and tortilla wraps, with a mix of meat, fish and vegetarian fillings (unless otherwise requested). Served with three seasonal salads, Piper's crisps, rice crackers or crisp breads and seasonal sliced fruit. (1041 kcal)
Egg, milk, wheat

£25.75 per person

Cheese platter

A selection of four British cheeses, quince, celery, grapes and biscuits (665 kcal)
Milk, wheat

£105.95 (10 people)

Lunch add-ons

Soup of the day
Allergens available on request

£5.25 per person

Savoury and sweet bites
Allergens available on request

£3.95 per item

Choose one item from the finger buffet selection – see page 14 for details.



Bao buns

A whole meal presented in beautiful individual boxes, perfect for lunch meetings.

Steamed bao bun, with a choice of one of the following fillings, served with kimchi salad, grilled vegetable skewer, grass jelly and fruit.

Please choose one of the following options for the whole group.

£32.50 per person

Duck (739 kcal)

Sesame, soya, sulphur dioxide, wheat

Pork (653 kcal)

Sesame, soya, sulphur dioxide, wheat

Market fish (456 kcal)

Sesame, soya, sulphur dioxide, wheat

Jackfruit (582 kcal)

Sesame, soya, sulphur dioxide, wheat

Chef's choice

For fewer than 10 guests. Our chef will choose the dishes based on seasonal ingredients.

Allergens available on request





Indoor picnic

Try our new addition; the indoor picnic lunch. An alternative to the standard cold buffet, the picnic includes the following tasty items (1274 kcal):

£29.75 per person

Filled rustic baguette

Egg, milk, wheat

Scotch egg

Egg, milk, sulphur dioxide, wheat

Sausage roll

Egg, sulphur dioxide, wheat

Quiche

Egg, milk, wheat

Savoury scones

Egg, milk, wheat

Seasonal salads

Sulphur dioxide

Cold cuts

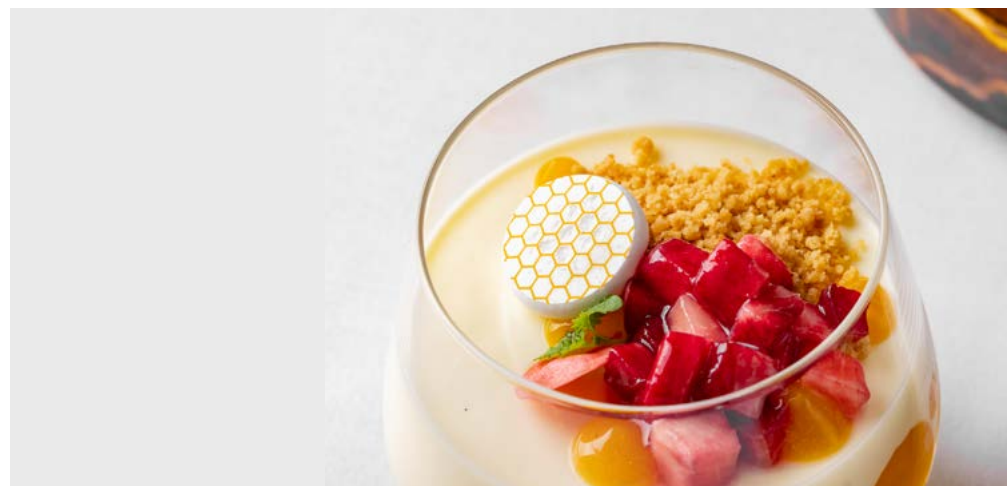
Allergens available on request

Dessert pots

Allergens available on request

Cheese and biscuits

Milk, wheat





Finger buffet

Deli-style sandwiches and wraps with a selection of meat, fish and vegetarian fillings (unless otherwise requested), with an assortment of bites.

Tailor-made

Choose six items from the following finger buffet choices.

£32.95 per person

Vegan

Crispy truffle rice 294 kcal
N/A

Tomato and chilli arancini 296 kcal
Soya, sulphur dioxide, wheat

Baba ganoush lavroche cracker 283 kcal
Sesame, wheat

Basil tofu and roast
vegetable skewer 54 kcal
Soya

Polenta chips and chilli jam 80 kcal
Sulphur dioxide

Crudités and beetroot hummus 110 kcal
Sesame

Walnut and pickled mushroom tart 124 kcal
Soya, sulphur dioxide, walnuts, wheat

Chickpea and sun-dried tomato
bruschetta 205 kcal
Sulphur dioxide, wheat

Cauliflower bites and dip 89 kcal
Sesame, sulphur dioxide, wheat

Vegetarian

Greek style cheese, olive and
tomato tart 223 kcal
Milk, sulphur dioxide, wheat

Wild mushroom tart 100 kcal
Egg, milk, soya, wheat

Tomato, jalapeno and corn muffin (103 kcal)
Egg, milk, soya, wheat

Onion bhaji, mint yoghurt (93 kcal)
Egg, milk, sulphur dioxide, wheat

Paneer pakora (248 kcal)
Milk, mustard

Tomato and mozzarella suppli (388 kcal)
Egg, milk, soya, wheat

Vegetable spring rolls and
sweet chilli (207 kcal)
Egg, sesame, soya, wheat

Sweetcorn fritter and chimichurri (218 kcal)
Egg, milk, wheat

Paxton & Whitfield croquette (248 kcal)
Egg, milk, wheat

Mac 'n' cheese bites (107 kcal)
Egg, milk, mustard, wheat



Finger buffet continued

Fish

Cured mackerel, pickled ginger and seaweed (198 kcal)

Fish, sesame, sulphur dioxide

Crispy calamari and tartare sauce (175 kcal)

Egg, molluscs, sulphur dioxide

Salt cod brandade and

focaccia cracker (104 kcal)

Fish, wheat

Fishcakes and aioli (168 kcal)

Egg, fish, milk, mustard, wheat

Asian-style sea trout skewer (135 kcal)

Fish, sesame, soya, sulphur dioxide, wheat

Crispy pollock and pearl barley

with pea mayo (484 kcal)

Barley, egg, fish, wheat

Crispy fish bridge rolls

and seafood dressing (264 kcal)

Egg, fish, soya, wheat

London-cured salmon

and avocado (133 kcal)

Fish, milk

Sushi, ginger and wasabi (96 kcal)

Fish, sulphur dioxide

Meat

Sausage and apple roll (346 kcal)

Egg, milk, sulphur dioxide, wheat

Duck spring rolls and sweet chilli (92 kcal)

Egg, sesame, soya, wheat

Roast chicken Caesar pot (222 kcal)

Egg, milk, wheat

Mustard porchetta buns

with apple chutney (230 kcal)

Mustard, sulphur dioxide, wheat

British beef burger

and mustard mayo (405 kcal)

Egg, milk, mustard, wheat

Chorizo arancini (413 kcal)

Egg, milk, sulphur dioxide, wheat

Lamb köfte and raita (110 kcal)

Milk, sulphur dioxide, wheat

Grilled chicken kebab (319 kcal)

N/A

Sweet (vegan)

Chocolate and cherry slice (246 kcal)

Soya, sulphur dioxide, wheat

Roast pineapple and coconut (220 kcal)

Sulphur dioxide

Vanilla panna cotta and berries (172 kcal)

Soya

Mango and passionfruit mousse (188 kcal)

Soya

Chocolate mousse pot

and coconut meringue (188 kcal)

Soya, sulphur dioxide

Espresso mousse and hazelnut (189 kcal)

Hazelnuts, soya

Sweet (vegetarian)

Raspberry and white

chocolate éclair (71 kcal)

Egg, milk, soya, wheat

Mango cheesecake and lime gel (169 kcal)

Milk, sulphur dioxide, wheat

White chocolate brownie (351 kcal)

Egg, milk, soya, wheat

Tiramisu pots (271 kcal)

Egg, milk, soya, wheat

Strawberry trifle with vanilla cream (446 kcal)

Egg, milk, wheat

Milk chocolate tart

and dried raspberry (349 kcal)

Egg, milk, soya, wheat



Fork buffet

Our fork buffets are designed to be eaten standing up and are perfect for an informal lunch for groups of 15 or more. They include three seasonal side dishes, artisan breads and one sweet treat.

Tailor-made

Please select one meat or fish dish, one vegetarian or vegan dish and one sweet dish from the following fork buffet choices*.

£46.75 per person

*To discuss additional choices, please speak with your event manager. Additional charges apply.

Chef's choice

Our chef will choose two seasonal main dishes suitable for your event. Vegetarian option included.

£44.50 per person

Vegan (hot)

Lentil daahl and wild rice (309 kcal)
Mustard, sesame

Sweet potato, chickpea and spinach tagine (164 kcal)
Celery, sulphur dioxide

Potato gnocchi, pesto and toasted almond (322 kcal)
Almond nuts, wheat

Roast brassica and chickpea curry (91 kcal)
Mustard, sulphur dioxide

Vegetarian (hot)

Spinach and ricotta tortellini (366 kcal)
Egg, milk, wheat

Squash ravioli, chestnut and smoked herb oil (323 kcal)
Egg, milk, wheat

Pea, leek and broccoli oat seed crumble (251 kcal)
Milk, oats, sulphur dioxide

Pearl barley, leek and mustard risotto (481 kcal)
Celery, milk, mustard, wheat

Bean chili and sour cream (377 kcal)
Celery, milk, sulphur dioxide

Fish

Cajun seared market fish and corn salsa (369 kcal)
Fish, sulphur dioxide

Market fish, herb and lemon salsa (263 kcal)
Fish, sulphur dioxide

White fish, rouille and sea herbs (332 kcal)
Egg, fish, sulphur dioxide, wheat

Prawn laksa with rice noodles (456 kcal)
Crustaceans, sesame, soya, wheat

Salmon and soft herb fish cake (229 kcal)
Egg, fish, milk, wheat



Fork buffet continued

Meat

Slow braised beef, balsamic
pearl onions (405 kcal)
Celery, sulphur dioxide

Lemon pepper chicken
and coriander (397 kcal)
Sulphur dioxide

Slow braised lamb, mint
and apricot (390 kcal)
Celery, sulphur dioxide

Thai green chicken curry (356 kcal)
Sulphur dioxide

Slow cooked pork and
creamy mash (319 kcal)
Milk, sulphur dioxide

Chicken katsu and sticky rice (756 kcal)
Egg, mustard, sulphur dioxide, wheat

Creamy chicken and
roast carrot pie (512 kcal)
Celery, egg, milk, mustard, wheat

Sweet (vegan)

Chocolate and raspberry cake (318 kcal)
Soya, sulphur dioxide, wheat

Black Forest slice (299 kcal)
Soya, sulphur dioxide, wheat

Mango mousse, coconut meringue (313 kcal)
Soya, sulphur dioxide

Lemon drizzle cake and verbena (322 kcal)
Soya, sulphur dioxide, wheat

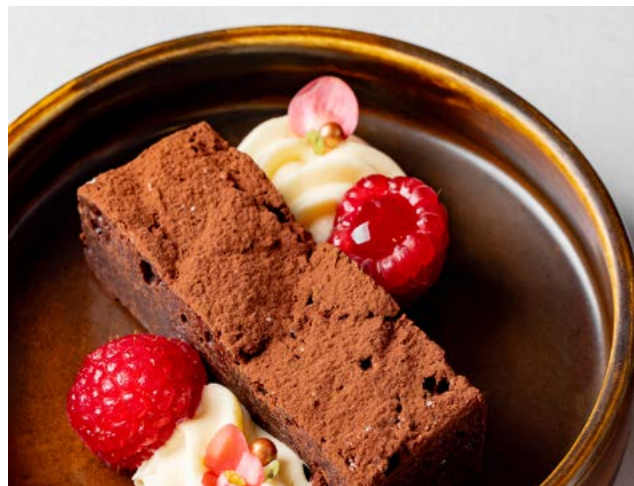
Sweet (vegetarian)

Berry compote and vanilla sponge (341 kcal)
Egg, milk, wheat

Passion fruit tart with
coconut meringue (355 kcal)
Egg, milk, soya, sulphur dioxide, wheat

Frangipane and roast plum (281 kcal)
Almond nuts, egg, milk, soya, wheat

Blueberry Eaton mess and lime (331 kcal)
Egg, milk, sulphur dioxide





Tasting bowls

Served in ceramic bowls and designed to be eaten standing up, our bowl food menu is ideal for a light lunch or a drinks reception.

Tailor-made

Choose four dishes from the following tasting bowls menu.

£32.25 per person

Chef's choice

Four bowls chosen by our chef including two hot and two cold.

£30.25 per person

Tasting bowl add-ons

Additional bowl.

£7.95 per person



Vegan (hot)

Wild mushroom orzo (97 kcal)
Sulphur dioxide, wheat

Potato gnocchi, dried tomato and basil (275 kcal)

Celery, oats, sulphur dioxide, wheat

Thai red curry and sticky rice (231 kcal)
N/A

Courgetti, roast tomatoes, olive oil (93 kcal)
Sulphur dioxide

Vegan (cold)

Molasses-baked fig, Greek-style cheese alternative and celery (278 kcal)
Celery, sulphur dioxide

Heritage beetroot, wild rocket and mustard dressing (167 kcal)
Mustard, sulphur dioxide

Quinoa, cabbage and cashew

Thai salad (137 kcal)
Nuts, sesame, soya, sulphur dioxide, wheat

Heirloom tomatoes, rye, cucumber and lemon (151 kcal)
Rye, sulphur dioxide

Vegetarian (hot)

Caramelised onion and goats cheese croquette (214 kcal)
Egg, milk, mustard, sulphur dioxide, wheat

Chermoula aubergine and yoghurt (195 kcal)
Milk, sulphur dioxide

Truffle mac 'n' cheese (286 kcal)
Egg, milk, mustard, wheat

Cauliflower bhaji and curry mayo (266 kcal)
Egg, mustard

Vegetarian (cold)

Garlic brioche, honey-whipped, Greek-style cheese alternative and pecan (453 kcal)
Egg, milk, pecan nuts, wheat

Roasted artichoke and goats cheese (231 kcal)
Milk

Apple, celery, stilton and walnut cake (283 kcal)
Celery, egg, milk, sulphur dioxide, walnuts, wheat

Chickpea salad and chilli yoghurt (302 kcal)
Milk, mustard, sulphur dioxide

Tasting bowls reception continued

Fish (hot)

Roast cod, creamed cauliflower (294 kcal)

Fish, milk

Fish cakes and herb salsa (217 kcal)

Egg, fish, milk, sulphur dioxide, wheat

Fish and chips, pea purée (161 kcal)

Fish, milk, wheat

Smoked salmon gnocchi gratin (335 kcal)

Egg, fish, milk, wheat

Fish (cold)

Cured salmon, avocado and lime (145 kcal)

Fish, milk

Confit tuna, lime and coriander (105 kcal)

Fish, sulphur dioxide

Meat (hot)

Glazed meatballs and
creamed potato (174 kcal)

Milk, sulphur dioxide, wheat

Lamb meatballs and orzo (180 kcal)

Egg, sulphur dioxide, wheat

Ox cheek and creamed parsnip (296 kcal)

Celery, milk, sulphur dioxide

Crispy chicken and slaw (332 kcal)

Wheat

Meat (cold)

Torn chicken, tomato, peppers and
crispy shallot (263 kcal)

Wheat

Shredded duck, and Asian salad (266 kcal)

Sesame, Soya, sulphur dioxide, wheat

Sweet (vegan)

Banoffee bowl (212 kcal)

Soya, sulphur dioxide, wheat

Whipped chocolate and orange
bread pudding (408 kcal)

Soya, wheat

Black Forest bowl (300 kcal)

Soya, sulphur dioxide, wheat

Scorched pineapple and coconut (262 kcal)

Sulphur dioxide

Sweet (vegetarian)

Lemon meringue bowl (223 kcal)

Egg, milk, sulphur dioxide, wheat

English trifle with elderflower (260 kcal)

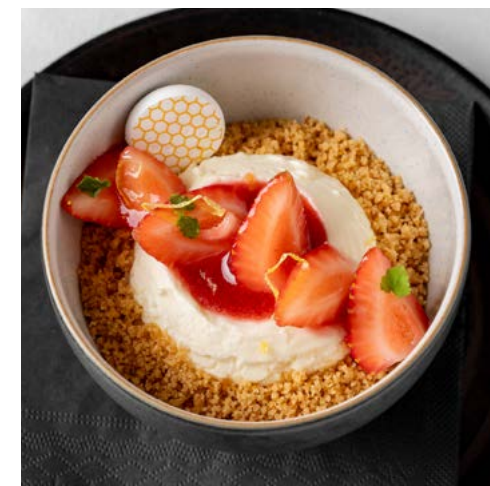
Egg, milk, wheat

Hazelnut sponge with
roast banana (361 kcal)

Egg, hazelnuts, milk, wheat

Sticky toffee cake (300 kcal)

Egg, milk, wheat





© Polke



Drinks and canapés reception

These packages are designed for drinks receptions lasting approximately 45 minutes; additional drinks can be served on consumption on the day. Additional canapés can also be pre-ordered.

Silver reception

Half a bottle of house wine, soft drinks and a selection of six canapés.

£42 per person

Gold reception

Half a bottle of sparkling wine, soft drinks and a selection of six canapés.

£47 per person

Platinum reception

Half a bottle of Champagne, soft drinks and a selection of six canapés.

£55.75 per person

Canapés

For a minimum of 15 people. Eight canapés chosen by our chef.

£28.25 per person

Your selection of eight canapés from the menu.

£31.50 per person

Vegan

Crispy tofu roll (44 kcal)
Soya, sulphur dioxide, wheat

Roast pepper tart, black olive tapenade and Greek-style cheese

alternative (245 kcal)
Soya, sulphur dioxide, wheat

Smoked tomato and aubergine caviar tart (27 kcal)
Sulphur dioxide, wheat

Cherry tomato tatin (166 kcal)
Sulphur dioxide, wheat

Heritage carrot and crispy potato (245 kcal)
Sulphur dioxide

Sweet potato and walnut kofta (103 kcal)
Walnuts, wheat

Vegetarian

Beetroot taco (104 kcal)
Milk, sulphur dioxide, wheat

Greek-style cheese and olive crumble cone (104 kcal)
Milk, soya, wheat

Caramelised onion tart (55 kcal)
Egg, milk, soya, wheat

Smoked cheese and chutney tart (80 kcal)
Egg, milk, soya, sulphur dioxide, wheat

Cheddar choux bun (285 kcal)
Egg, milk, sulphur dioxide, wheat

Fish

Seared tuna and wasabi (53 kcal)
Egg, fish, milk, soya, tuna, wheat

Confit bass, squid ink cracker (113 kcal)
Fish, sulphur dioxide, wheat

Spiced fish taco and mango (20 kcal)
Egg, fish, mustard, wheat

H. Forman smoked salmon and cucumber (244 kcal)
Fish, sulphur dioxide

Prawn won ton (50 kcal)
Crustaceans, egg, wheat

Fishcake, coriander, coconut (64 kcal)
Egg, fish, milk, wheat

Drinks and canapés reception continued

Meat

Ham hock and mustard croquette (263 kcal)
Celery, egg, milk, mustard, sulphur dioxide, wheat

Herb-pressed lamb breast (95 kcal)
Celery, sulphur dioxide

Confit chicken wing and tarragon emulsion (160 kcal)
Egg

Popcorn chicken, sour cream (83 kcal)
Milk

Smoked duck doughnut (134 kcal)
Egg, milk, soya, sulphur dioxide, wheat

Spiced ox cheek and yoghurt (45 kcal)
Egg, milk, sulphur dioxide, wheat

Classics

Croque monsieur (297 kcal)
Milk, sulphur dioxide, wheat

Mini toad in the hole (298 kcal)
Celery, egg, milk, mustard, sulphur dioxide, wheat

Smoked salmon blini (37 kcal)
Egg, fish, milk, wheat

Salt cod croquette (64 kcal)
Egg, fish, milk, wheat

Creamed goats cheese and olive (84 kcal)
Milk, wheat

Foie royale (115 kcal)
Egg, milk, sulphur dioxide, wheat

Sweet (vegan)

Pistachio sponge and orange mousse (155 kcal)
Pistachio nuts, soya, sulphur dioxide, wheat

Chocolate mousse and raspberry (187 kcal)
Soya

Salted caramel and banana espuma (190 kcal)
Soya, sulphur dioxide, wheat

Poached pineapple and coconut (124 kcal)
Sulphur dioxide

Coconut cream and passion fruit (189 kcal)
N/A

Dark chocolate shortbread (218 kcal)
Soya, wheat

Sweet (vegetarian)

Chocolate caramel lolli (110 kcal)
Milk, soya

Macaroons (99 kcal)
Almond nuts, egg, milk, wheat

Whipped toffee crumble (101 kcal)
Milk, wheat

Yuzu tart and crunchy yoghurt (155 kcal)
Egg, milk, soya, wheat

Hazelnut profiterole (129 kcal)
Egg, hazelnuts, milk, wheat

Dark chocolate tart (210 kcal)
Egg, milk, soya, wheat





Post-meeting drinks

Our post-conference drinks are a perfect way to relax and socialise after a busy meeting or conference. The post-meeting options are suitable for a short reception of approximately 30 minutes.

Wine

One glass of wine, a beer or a soft drink and a selection of crisps, nuts and bar nibbles such as sea salt and caraway breadsticks or Parmesan and rosemary lollipops.

Allergens available on request

£23.50 per person

Champagne

One glass of Champagne or a soft drink and a selection of crisps, nuts and bar nibbles such as sea salt and caraway breadsticks or Parmesan and rosemary lollipops.

£32 per person



Bar nibbles

Select three from the following:

Standard

£11.25 per person

Pitted mixed olives (88 kcal)
Sulphur dioxide

Bread sticks (132 kcal)
Wheat

Pretzels (118 kcal)
Wheat

Salted popcorn (16 kcal)
N/A

Spicy snack mix (130 kcal)
Wheat

Corn chips and dips (250 kcal)
Wheat

Roasted peanuts (170 kcal)
Peanuts

Salted crisps (123 kcal)
N/A

Rice crackers (169 kcal)
Wheat

Deluxe

£13 per person

Nocellara olives (49 kcal)
Sulphur dioxide

Marinated baby artichoke (27 kcal)
N/A

Mini basil baguettes (97 kcal)
Wheat

Truffle pecorino nuts (191 kcal)
Nuts

Smoked almonds (190 kcal)
Almond nuts

Kasha cashews (164 kcal)
Cashew nuts

Stuffed baby peppers (57 kcal)
Milk

Marinated baby figs (67 kcal)
N/A

Smoked sun-dried tomato (70 kcal)
N/A



Fine dining

Our fine dining menus offer your guests something very special, with exceptional food and service.

The two course

Perfect for a business meal where service can be completed within an hour. Choose a starter and main or a main and dessert from the menu overleaf.

£56.25 per person

The three course

Formal dining where the food and service are the main event. Choose a starter, main and dessert from the menu overleaf.

£63.50 per person

Additional options

All the following options are bespoke to each event:

Amuse bouche

£5.75 per person

Soup course

£6.50 per person

Fish course

£11.50 per person

Palate cleanser

£4.75 per person

Pre dessert

£5.75 per person

Cheese course

£8.75 per person

Specialty coffee upgrade

(for events of up to 20 people)

£1.50 per person

Fine dining

Starter

Vegan

Grilled green asparagus, pea and shallot dressing and salted lemon (subject to seasonal availability) (212 kcal)
Sulphur dioxide

Grilled baby leek, romesco and sourdough croutes (281 kcal)
Sulphur dioxide, wheat

Heritage tomato salad, vegan herb Greek-style cheese alternative and calamata olive crumble (465 kcal)
Sulphur dioxide

Gazpacho, San Marzano tomato and olive sorbet (181 kcal)
Soya, sulphur dioxide

Black quinoa, tender stem broccoli, vegan Greek-style cheese alternative and toasted seeds (386 kcal)
Soya, sulphur dioxide

Vegetarian

Asparagus, cheddar custard, roast sourdough and wild flowers (subject to seasonal availability) (357 kcal)
Egg, milk, wheat

Summer salad of mushroom, grilled onion and puffed grains (123 kcal)
Milk, sulphur dioxide, wheat

Isle of Wight tomato, pecorino and preserved lemon (174 kcal)
Milk, sulphur dioxide

Basil spelt, slow roast tomato, parmesan cracker and olive bubbles (319 kcal)
Milk, sulphur dioxide, wheat

Fish

Grilled mackerel, horseradish potato and samphire (434 kcal)
Fish, mustard, sulphur dioxide

Picked crab, pickled carrot and caviar (237 kcal)
Crustaceans, fish, sulphur dioxide

Curried scallop, caper and cauliflower (for a maximum of 20 guests) (217 kcal)
Milk, molluscs, sulphur dioxide

Poached chalk stream trout, charred cucumber and avocado salad (486 kcal)
Crustaceans, fish, milk

Meat

Smoked ham, quail egg and pickled shallot (630 kcal)
Celery, egg, milk, sulphur dioxide, wheat

Butter poached free range chicken, raisin and truffle cracker (808 kcal)
Milk, mustard, sulphur dioxide, wheat

Rabbit saddle, corn and grilled spring onion (632 kcal)
Milk, sulphur dioxide

Slow roast duck, pickled shallot and freekeh (736 kcal)
Sulphur dioxide, wheat





Fine dining

Main

Vegan

Grilled herb polenta, pea, vegan Greek-style cheese alternative and garlic emulsion (437 kcal)
Soya

Roast romano pepper and tomato tart fine (391 kcal)
Soya, sulphur dioxide, wheat

Semolina gnocchi, grilled young fennel, lemon and chervil (534 kcal)
Sulphur dioxide, wheat

Portobello mushroom wellington, wild cabbage and thyme (467 kcal)
Soya, sulphur dioxide, wheat

Vegetarian

Pea and ricotta gnocchi, broad beans and herb salad (449 kcal)
Milk, sulphur dioxide

Artichoke risotto with crispy roasted artichoke skins and black garlic (1056 kcal)
Celery, milk

Summer squash, sage and sweetheart cabbage (354 kcal)
Milk, sulphur dioxide, wheat

Goats cheese agnolotti, courgette and crispy herbs (548 kcal)
Egg, milk, sulphur dioxide, wheat

Fish

Roast haddock fillet, Atlantic prawn butter and poached leek (496 kcal)
Crustaceans, fish, milk

Turbot, celeriac, artichoke and butter sauce (573 kcal)
Celery, fish, milk, sulphur dioxide

Baked sea bass with asparagus, creamed potato and broad beans (523 kcal)
Fish, milk, sulphur dioxide

Hake, herb butter crust, girolles, coco bean and truffle (483 kcal)
Fish, milk, sulphur dioxide, wheat

Sea bass, herb gnocchi and sprouting broccoli (520 kcal)
Fish, milk, sulphur dioxide, wheat

Meat

Roast corn-fed chicken, glazed potatoes, butter and garlic spinach (737 kcal)
Celery, milk, sulphur dioxide

Slow roast HG Walter beef, caramelised onion and leek (901 kcal)
Celery, milk, sulphur dioxide

Lamb rump, minted potatoes and confit leeks (787 kcal)
Celery, milk, sulphur dioxide

Seared duck breast, croquette and young vegetables (902 kcal)
Celery, egg, milk, sulphur dioxide, wheat

Fine dining

Dessert

Vegan

Eton mess, pistachio, lemon curd and raspberry (641 kcal)

Pistachio nuts, soya

Raspberry and chocolate mousse, almond macaroon (505 kcal)

Almond nuts, soya

Chick pea and basil meringues, summer berries, mint, matcha (491 kcal)

n/a

Dark chocolate ganache, strawberry and chocolate bubble (624 kcal)

Soya

Vegetarian

White chocolate and ginger cheesecake, ginger brittle and rhubarb (602 kcal)

Egg, milk, soya, wheat

Strawberry mess and elderflower sorbet (465 kcal)

Egg, milk

Raspberry puff pastry and mint cream (612 kcal)

Egg, milk, wheat

English strawberries, strawberry parfait and honeycomb (724 kcal)

Egg, milk, wheat





Contact us

For more information or to discuss your requirements, contact our Conference Services team:

T +44 20 7451 2612

E venuehire@royalsociety.org

W royalsociety.org/venue-hire

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